

PRESS RELEASE

Yeasts and moulds – seminar at Campden BRI

The spoilage of foods by yeasts and moulds (fungi) is a major problem for many sectors of the food industry, particularly for the brewing industry, and those producing soft drinks and bakery products. It can result in significant costs on a day-to-day basis, and in some cases safety issues may arise. To address the major concerns, Campden BRI is holding a [seminar](http://www.campdenbri.co.uk/yeasts-moulds-seminar.php) on 12 March 2013 (see www.campdenbri.co.uk/yeasts-moulds-seminar.php), which will focus on how businesses can reduce costs by controlling yeasts and moulds. Fiona Cawkell, event director, comments:

“The issues involved are not confined just to microbiology: as well as an overview of the types of organisms that are significant in food spoilage, experts will also look at:

- *The importance of yeasts and moulds in key areas of the food sector – effects on product quality and shelf life*
- *Analytical methods for foods and the factory environment*
- *Tracking the source of contamination*
- *Mycotoxin formation, analysis and safety implications*
- *The results of spoilage – taint formation*
- *Factory disinfection for controlling yeasts and moulds”*

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040
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Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide. We offer a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Our members and clients benefit from industry-leading

facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. t.hutton@campden.co.uk +44(0)1386 842047
2. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sq m of dedicated training and conference facilities